



Beverages



FRESH LIME SODA	₹125
GINGER ALE	₹155
RED BULL	₹195
AERATED DRINKS	₹125
COFFEE	₹125
COLD COFFEE	₹295
BOTTLED WATER	₹60

NON ALCOHOLIC COCKTAIL

CRANBERRY ORANGE MOJITO	₹265
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Zesty orange, tangy cranberry, and fresh mint topped with soda

BLUE LAGOON	₹265
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A vibrant mix of citrus, mint, and lemonade with a tropical twist

PIÑA COLADA	₹265
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A tropical blend of pineapple, coconut, and chilled creaminess

STRAWBERRY BASIL SPARKLER	₹265
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A refreshing blend of strawberry, fresh basil, and fizz — light, bright, and bubbly

MYSTIC MELON	₹305
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Fresh musk melon juice, spiced honey syrup, fresh pomegranate juice

SAFFRON SERENITY	₹305
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Saffron infused apple juice, homemade honey syrup, lime juice, tonic water

BLOSSOM BLISS	₹305
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Rose and Cardamon infused, hibiscous tea, grenadine syrup, egg white, orange juice

WILD ROSE	₹305
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Gulkand infused green tea, fresh paan leaves with mango juice

LUSH LIANA	₹305
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Home made blackberry puree, fresh litchi juice, lime juice, agave syrup, ginger ale

FAB FUSSION	₹305
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Cinnamon infused orange juice, fresh jamun juice, agave syrup, rock salt





Soups

LEMON CORIANDER

₹195

Fresh lemon and coriander Asian broth with vegetables

MANCHOW SOUP

₹235

Indo-Chinese spicy broth with vegetables & fried noodles

SWEET CORN

₹235

Made with sweet corn, scallions, and herbs simmered into a smooth, lightly creamy broth.

CREAM OF TOMATO

₹235

Slow-cooked tomatoes blended with garlic and herbs in a classic, comforting broth.

Add On : Chicken at ₹35



Salads



CEASER SALAD

₹325

Grilled protein, crisp romaine lettuce, Parmesan cheese, cheeey tomatoes with caesar dressing

Add On : Panner Tikka at ₹325 Chicken Tikka at ₹355

GREEN

₹125

Fresh mix of cucumber, lettuce, carrots, and onions

Small Plates

Vegetarian

PANEER TIKKA

₹375

Skewered and grilled tandoor spiced paneer cubes served with mint chut-

HONEY CHILLI POTATO

₹255

Crispy potato finger tossed in a sweet spicy honey glaze.

CRISPY HONEY CHILLI LOTUS STEM

₹435

Crispy lotus stem tossed in a sweet and spicy honey chili glaze

CHEESE CIGAR ROLLS

₹365

Blend of melted cheese wrapped in thin sheets, deep fried until golden & crispy

HARI MIRCH PANEER TIKKA

₹375

Marinated cottage cheese in spicy green chili tandoor marination served with green chutney

STUFFED MALAI MUSHROOM

₹385

Stuffed mushroom in malai marination served with green chutney

PAPDAM DAHI KABAB

₹395

Special Dahi Kebab made with yogurt, spices, herbs and paneer coated with papdam

BABY CORN CHILLY

₹365

An Indo-Sino favourite. Golden, deep fried baby corns stir fried in a spicy & tangy sauce with onion and capsicum.

CHILLY PANEER

₹365

Crispy batter fried paneer tossed in sweet, spicy hot and tangy chilli sauce.

MUSHROOM CHILLY

₹395

Bold & spicy flavours with crispy texture of saute mushroom with bell peppers.

VEG SALT & PEPPER

₹365

Exotic veggies bursting with taste and flavours of seasonings

CORN SALT & PEPPER

₹365

Saute golden kernels, seasoned to perfection with a tantalizing blend of salt & pepper.





Non Vegetarian

GARLIC BUTTER SHRIMP ₹545

Shrimp cooked in a rich and savory garlic lemon-infused butter sauce

CITRUS SPICED CHILI CHICKEN ₹415

Classic chili chicken tossed in kaffir lime leaves and Thai chili with a tangy flavor

ROSEMARY GARLIC OVEN-ROASTED CHICKEN ₹485

Chicken infused with aromatic flavors of rosemary, grilled to perfection

GOCHUJANG KOREAN FRIED CHICKEN WINGS ₹425

Crispy fried chicken, coated in sweet and spicy sauce

TANDOORI PRAWN ₹545

An Indian appetizer with a smoky flavor, made in homemade tandoori masala served with hari mirchi thecha chutney

KASOORI METHI CHICKEN TIKKA ₹465

Chicken pieces marinated in kasoori methi tandoori masala served with chutney

GHEE ROAST MUTTON WITH MALABAR PARATHA ₹525

Mutton cooked in roasted Indian spices served with mini parathas

GOLDEN FRIED PRAWNS ₹495

Battered crispy prawns and served with a tangy Thai chilli dip.

RESHAMI KABAB ₹485

Juicy lightly spiced kabab topped with light egg white glaze coating for a smooth texture.

GULMOHAR TANGDI KABAB ₹485

Stuffed tangdi kabab marinated in spiced yogurt and cream.

CHICKEN GILAFI KABAB ₹425

Minced chicken seekh kebab mixes with a melange of aromatic spices and covered with chopped bell peppers.





Non Vegetarian

MURG MALAI TIKKA

₹485

Chicken pieces marinated in malai marination served with chutney

CHILLI GARLIC FISH

₹485

Basa fish sauteed with diced bell peppers with sweet spicy hot & tangy chilli sauce

CHICKEN BANJARA

₹485

Chicken delicacy made with tender pieces of chicken marinated in spices

SHIKARI MURG TIKKA

₹485

Chicken pieces marinated in a blend of authentic Indian spices

PERI PERI TANDOORI PRAWN

₹575

Authentic Mozambique prawn dish roasted with peri peri masala

CHILLY PRAWN

₹495

Sizzling combo of batter fried crispy prawn, umpteen sauces & fresh greens

LAHSUNI MURG TIKKA

₹485

Made with tender & garlic, chicken marinated overnight in thick yoghurt

CHICKEN LOLLYPOP WITH RED SAUCE

₹485

Chicken drumettes marinated with spices and fried. Lastly tossed in a spicy sweet red sauce

FISH & CHIPS

₹525

A traditional British dish of fried fish and thinly sliced fried potatoes & veggies

DRAGON FRIED CHICKEN

₹485

Made with tender, marinated chicken strips, fried and tossed in red sauce

JUNGLI CHILLY CHICKEN

₹485

Our special delicacy cooked in home made batter of spinach coriander and aromatic herbs





Pizza

Vegetarian

EXOTIC VEGGI PIZZA

₹455

Hot, cheesy pizza loaded with your favorite veggies

PANEER TIKKA PIZZA

₹455

Pizza topped with a layer of pizza sauce, marinated paneer tikka cubes & cheese.

MARGHERITA PIZZA

₹455

A traditional Neapolitan Margherita pizza recipe smeared in tomato sauce with fresh tomatoes, cheese & basil.

Non Vegetarian

CHICKEN TIKKA ONION PIZZA

₹555

A delicious pizza with combined flavors of Indian cuisine with classic taste of pizza

BARBEQUE CHICKEN PIZZA

₹555

Premium grilled chicken, crunchy fresh onions & cheese on our crust.

CHICKEN PEPPERONI PIZZA

₹555

Chicken pepperoni & a blend of cheese atop a thin & crispy crust, all complemented by zesty tomato sauce



Main Course

Vegetarian

PANEER BUTTER MASALA

₹365

Soft paneer cubes in rich tomato based curry with butter & cream

DAL MAKHNI

₹385

Black lentils and kidney beans slow cooked with spices with a touch of cream

PANEER PASANDA

₹385

Soft and succulent paneer dunked in creamy tomato & cashew-based gravy

PANEER LABABDAR

₹385

Rich & flavorful Paneer in a creamy, mildly tangy & faintly sweet gravy

SHAHI PANEER

₹385

Paneer cooked in a creamy gravy made of onions, yogurt, nuts & seeds.

MUSHROOM MASALA

₹365

Punjabi style one-pot mushroom curry made with mushrooms in tomato gravy.

PALAK DAL DOUBLE TADKA

₹295

Indian side dish made with spinach, lentils, spices and herbs.

NAWABI KOFTA

₹365

Minced vegetables balls mixed with spices in a thick gravy

KADHAI PANEER

₹385

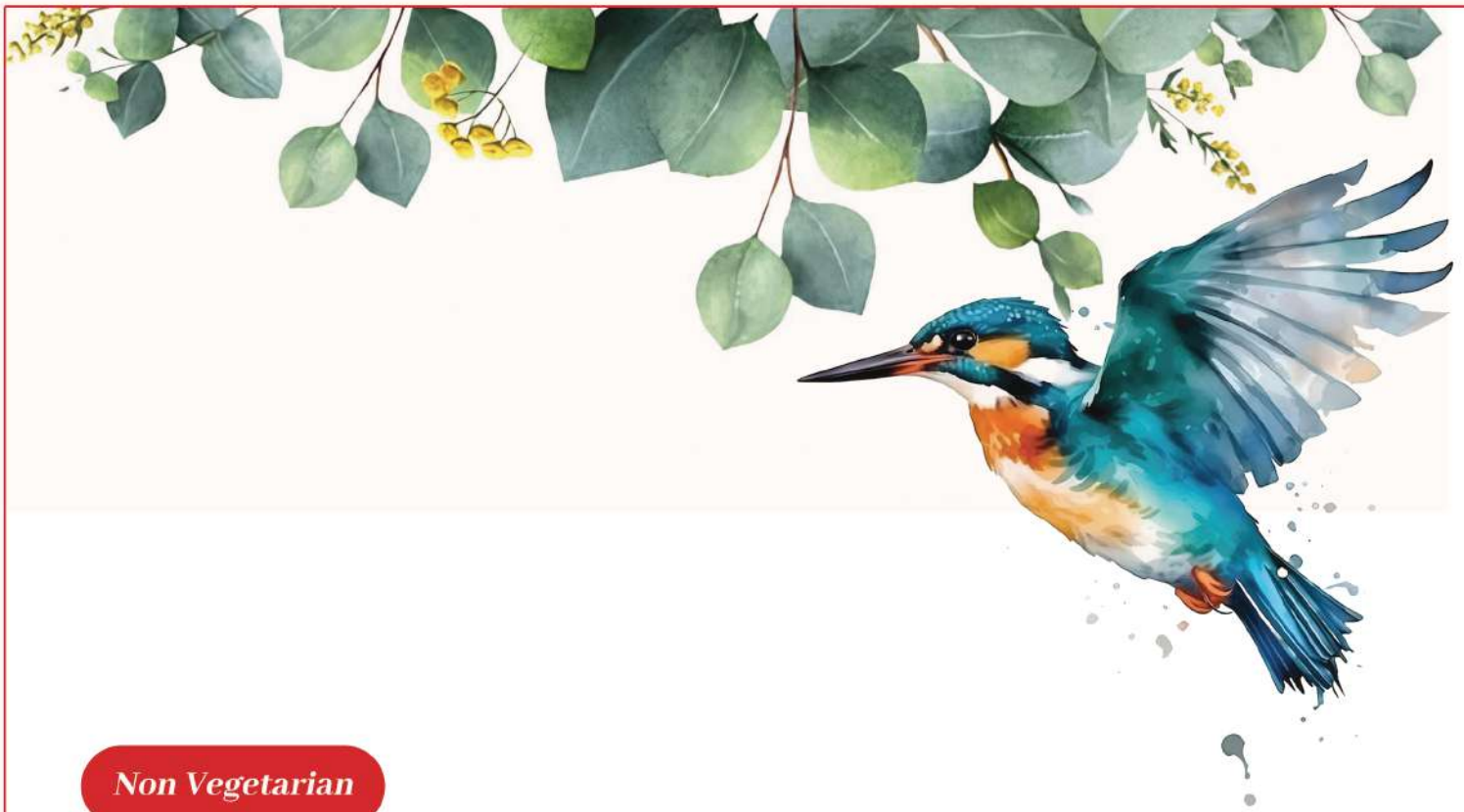
Onion, capsicum, tomato served with red gravy.

DIWANI MIX VEG

₹365

Assorted vegetables cooked in an aromatic onion & tomato gravy.





Non Vegetarian

MURG MAKHNI ₹485

Classic tandoori chicken simmered in a creamy spiced tomato butter gravy

DHANIYA ADRAKI CHICKEN ₹485

Chicken cooked in a yogurt-based marinade with fresh coriander, ginger and spices

KADHAI MURG ₹455

Spicy chicken sautéed with bell peppers, onions, and tomatoes in a rustic kadhai style masala

CHICKEN BUTTER MASALA ₹485

Grilled chicken in a rich, creamy onion tomato cashew gravy with a buttery touch

CHICKEN TIKKA BUTTER MASALA ₹485

Char grilled boneless chicken tikka pieces simmered in a rich buttery tomato gravy

MUTTON ROGHAN JOSH ₹525

Tender mutton in a rich, aromatic Kashmiri style gravy with yogurt and spices

RADA GHOSHT ₹525

Tender lamb pieces cooked in spicy minced lamb & masala

LAMB KORMA ₹525

Lamb braised with yougurt, stock & spices to produce a thick aromatic gravy.

MUTTON SAAGWALA ₹525

Flavourful tender mutton curry cooked with spinach puree.

METHI PUNJABI MACCHI ₹495

Sole fish prepared with yogurt and served with fenugreek sauce

CHICKEN BHARTA ₹485

Smokey shredded chicken in rich, spiced dhaba - style gravy.

Breads



MISSI ROTI	₹45
TANDOORI ROTI	₹45
TANDOORI BUTTER ROTI	₹55
PLAIN NAAN	₹65
BUTTER NAAN	₹75
GARLIC NAAN	₹75
CHOODI NAAN	₹75

LACCHA PARATHA	₹75
MIRCHI LACCHA PARATHA	₹75
AJWAIN LACCHA PARATHA	₹75
GARLIC CHEESE NAAN	₹85
MEETHA NAAN	₹95
ALOO PYAAZ KULCHA	₹95

Rice, Noodles & Pasta

STEAM RICE	₹185
JEERA RICE	₹215
VEG FRIED RICE	₹225
PEAS PULAO	₹315
VEG DIWANI BIRYANI	₹425
JUNGLI SPECIAL CHICKEN DUM BIRYANI	₹545
MUTTON DUM BIRANI	₹599
DUDHIYA MUTTON BIRYANI	₹599

CHILLI GARLIC FRIED RICE	₹255
SEHEZWAN FRIED RICE	₹265
HAKKA NOODLES	₹265
CHILLI GARLIC NOODLES	₹295
WOK TOSSED PLAIN NOODLES	₹255
PENNE ARABIATTA PASTA	₹385
PENNE ALFREDO	₹385
MIX SAUCE PASTA	₹385
FRENCH FRY	₹215

Add on :	Egg	@25 /-
	Chicken	@45 /-
	Prawn	@85 /-





Desserts

ICE CREAM SUNDAE

₹265

A frozen dessert consisting of three different scoops and flavours of ice creams with syrup and ganishes.

MINT OREO VANILLA ICE CREAM

₹255

Refreshing mint flavour vanilla ice cream with crushed oreo. The creaminess shine through with a signature crunch

PAAN ICE CREAM

₹255

A specially prepared homemade ice-cream with beetle leaves & paan ingredients.

GULAB KI KHEER

₹225

Gulab ki kheer – a perfect harmony of a delicate crunch outside with a soft, melt-in-your-mouth center.

BROWNIE WITH ICE CREAM

₹255

Decadent warm chocolate brownie served with a scoop of creamy vanilla ice cream.

GULAB JAMUN

₹60

Soft khoya balls dipped in a saffron infused sugar syrup.

